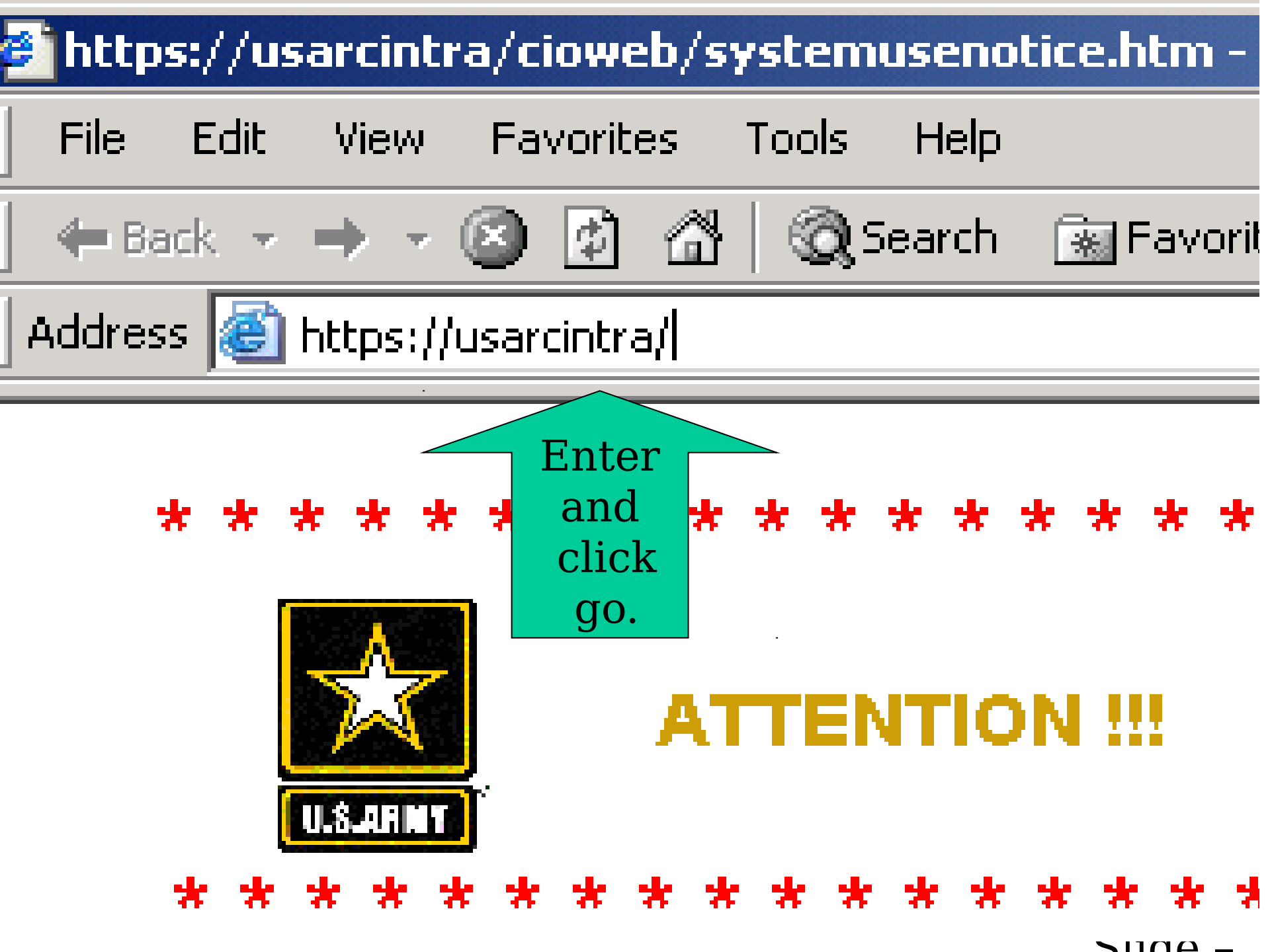
Path to USARC Intranet

* Reno RC Food Service Materials
* FSMS Cmd/Unit level Training Slides
* DD Form 1544 Training Slides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ATTENTION !!!
U.S.ARMY

RC Intranet Home Page - United States Army Reserve
Edit View Favorites Tools Help
Search Favorites Media
https://usarcintra/
USARC Intranet 2004
Thursday, January 29, 2004
NEW Items
elcome to the USARC Intranet Home Page ***
User Information
Leadership
Mission
Calendars
Directorate & Office Links
Pubs, Forms, & Misc Materials
Click on Directorate & Office Links

USARC Intranet 2004

USARC Directorates and Offices

prised of separate directorates, offices, and teams, each with an individual mission and function that contributes to the accomplishment of the overall USARC mission.

- Chief of Staff Web Site
- Chaplain
- Commander's Corner
  [NOTE: developed for internal HQ USARC use – some links / features may not function properly for remote users.]
- G-1
- G-3 Smart Book
- G-4
- G-2/6 and ESA
- G-7 Smart Book

Search Our Site
G-4 2003 Conference Information
Mobilization
Logistician's Smart Book (52 Pages)
Policies
Regulations
G-4 Divisions:
Administrative & Resource
Automation Integration
Equipment
Logistics Management
Maintenance
Supply
Transportation & Services
Training Courses
Click on Trans & Services
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Microsoft PowerPoint - [I...
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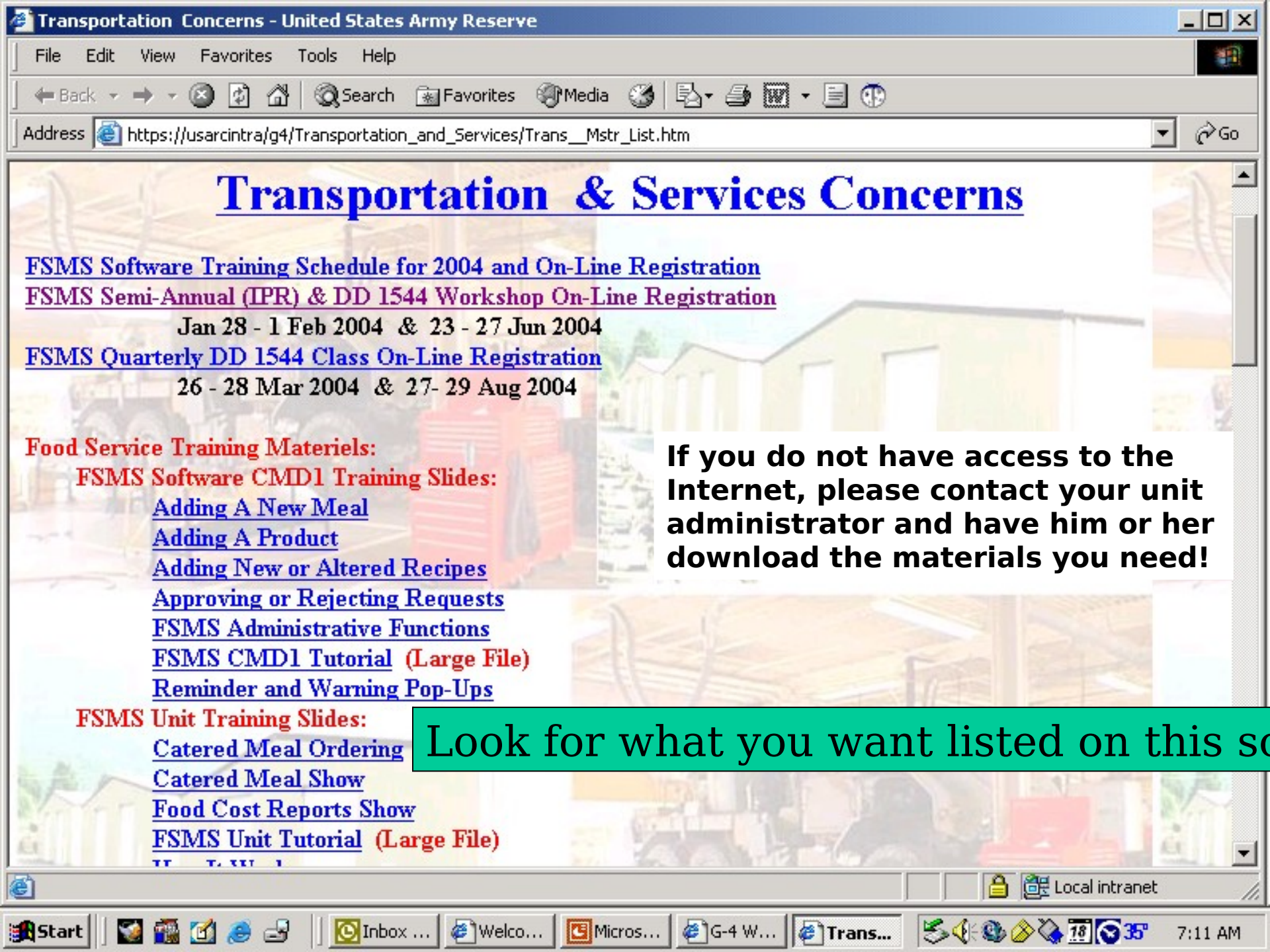
Transportation Concerns - United States Army Reserve
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Address https://usarcintra/g4/Transportation_and_Services/Trans__Mstr_List.htm
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Transportation & Services Concerns
FSMS Software Training Schedule for 2004 and On-Line Registration
FSMS Semi-Annual (IPR) & DD 1544 Workshop On-Line Registration
Jan 28 - 1 Feb 2004 & 23 - 27 Jun 2004
FSMS Quarterly DD 1544 Class On-Line Registration
26 - 28 Mar 2004 & 27- 29 Aug 2004
Food Service Training Materiels:
FSMS Software CMD1 Training Slides:
Adding A New Meal
Adding A Product
Adding New or Altered Recipes
Approving or Rejecting Requests
FSMS Administrative Functions
FSMS CMD1 Tutorial (Large File)
Reminder and Warning Pop-Ups
FSMS Unit Training Slides:
Catered Meal Ordering
Catered Meal Show
Food Cost Reports Show
FSMS Unit Tutorial (Large File)
If you do not have access to the Internet, please contact your unit administrator and have him or her download the materials you need!
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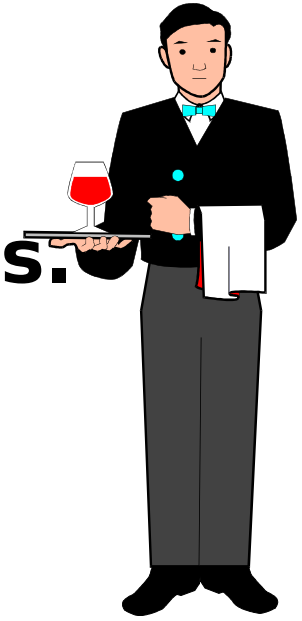
SANITATION

Sanitation Training

- Mandatory Pre-annual Training.

- Catered Meals.



Mandatory Annual Training Sanitation

- Driven initially by Soldiers death in 1993, directly related to food poisoning during annual training and a 7-8 Feb 04 food borne illness causing 26 soldiers to be violently ill.
- USARC Memo, AFRC-LGT-S, dtd 12 Feb 04, Subject: Mandatory Food Service Annual Training Preparation Requirements.
- The training will occur in increments of 90, 60 and 30 days respectfully.

Annual Training, 1st Increment

1. **Units will use or exercise all food service field equipment 90 days prior to departure.**
   a) **Equipment will be inspected for serviceability. Equipment in disrepair will be repaired or replaced. After repairs are made, equipment will be exercised for serviceability.**
   b) **Food operations sergeants will provide necessary training on equipment operation and safety requirements especially concerning JP8 or gas fired equipment.**

Annual Training, 2nd Increment

- Unit food sergeants will, 60 days prior to departure to AT, present 16 hours of sanitation refresher training to his food service personnel.
- A sanitation training program of instruction, entitled “Mandatory Unit Level Sanitation Training” is available from the USARC Services Branch.
- Authority is granted to serve catered meals by units unable to obtain support by other units within the center.

Annual Training
3rd Increment

- **Last drill weekend or 30 days prior to AT will serve as an instructional period covering safety, sanitation and general AT requirements. Sanitation policies and procedures will be reviewed.**

Sanitation Training

- **Army training is available from the Army Center of Excellence, Subsistence (ACES), on site and through their Website.**

  http://www.quartermaster.army.mil/aces/food_safety/food_safety.html

- **Exportable package available from USARC Services Branch: Readonly on 'Usarcshared' (G:)/00 USARC Food Service/Sanitation.**

Sanitation Training

- **National Restaurant Association (NRA) also provides certification training:**

  http://www.restaurant.org/foodsafety/

Catered Meals

- The latest incidence occurred because catered meals were consumed at the usarcenter.
- Were the meals received at the proper temperature?
  - Hot prepared foods held at 140 degrees F or above.
  - Cold foods held at 40 degrees F or below.
  - Maintained at proper temperature.
- Handled correctly, protected from contamination.

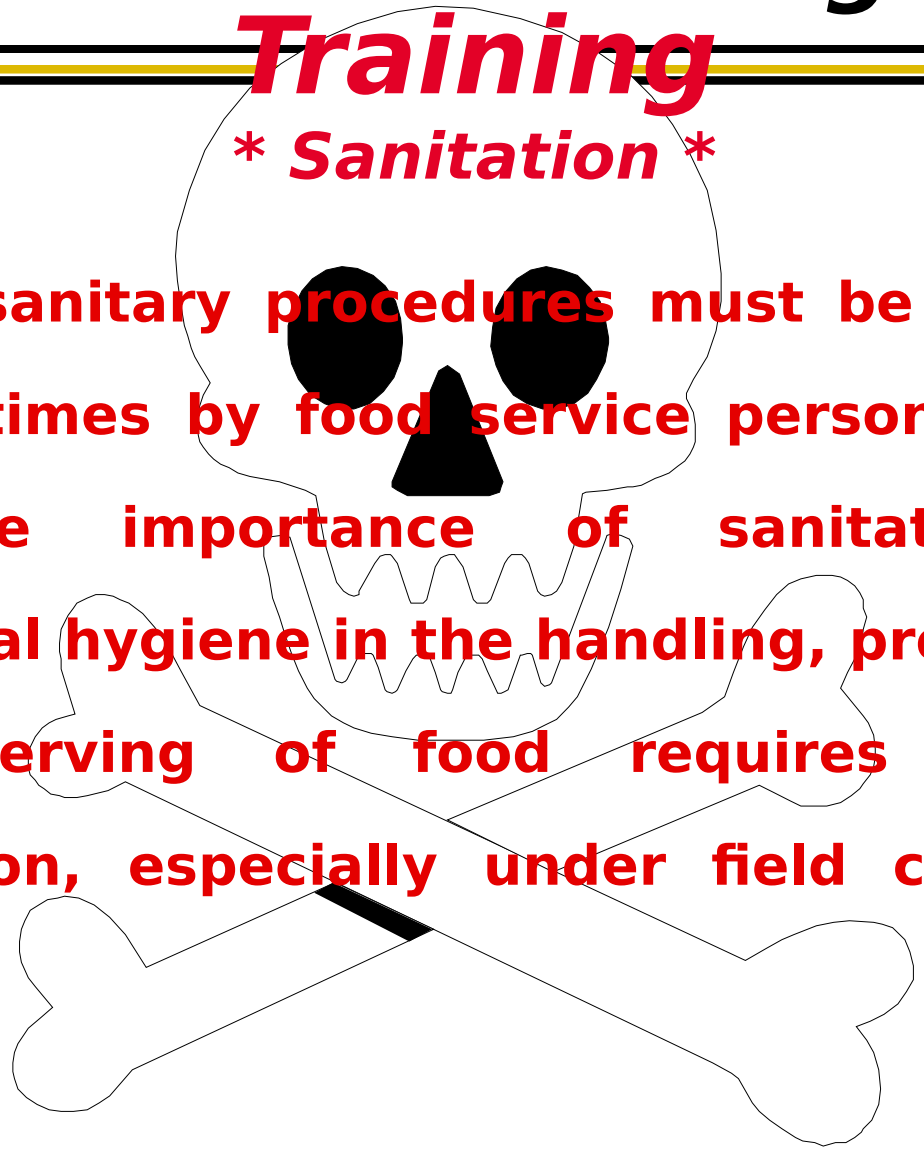
Catered Meals

- **USARC will develop an exportable sanitation training packet tailored to meet the unique requirements of the UA and/or FTUS responsible for ordering and receiving catered meals at the center.**
- **This incidence emphasizes and justifies the USARC dictate that catering units consume all catered meals at the vendor's location!!**

Sanitation Training

Training

* Sanitation *

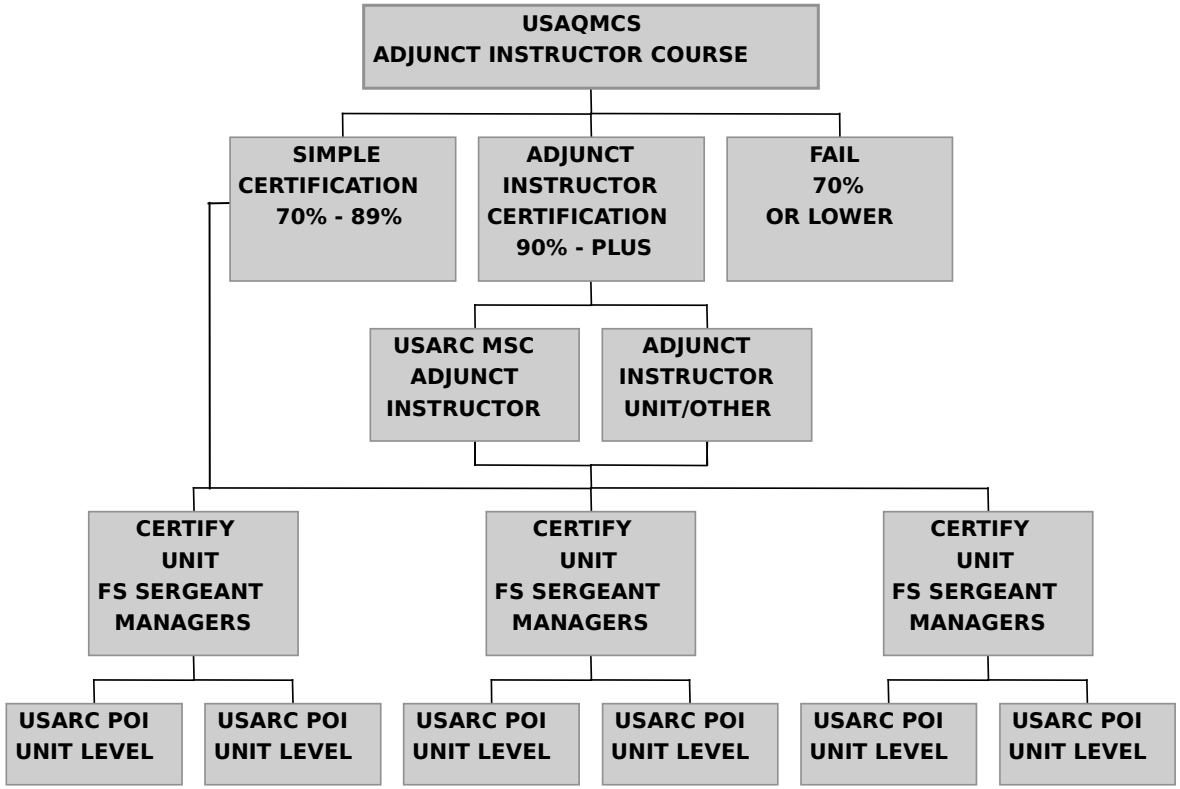


- Strict sanitary procedures must be practiced at all times by food service personnel. The extreme importance of sanitation and personal hygiene in the handling, preparation, and serving of food requires constant attention, especially under field conditions.

Levels of Training

Training

* Sanitation Adjunct Instructor *



Training References

Outlined in:

- **TB Med 530**
- **FM 10-23**
- **FM 8-34**
- **Military Handbook 740**
- **FM 21-10**
- **FM 4-25.12 (old 21-10-1)**
- **USARC Sanitation POI**

Mandatory, Yes

USARC Mandatory Food Service Annual Training Preparation Requirements (POI).

- **Mandated, USARC Memo, 12 Feb 04.**
- **90 days prior to depart[ure] equipment is exercise[d].**
- **60 days prior to depar[ture] sanitation POI administered.**
- **30 days prior to departure instructional period, safety, sanitation, general AT requirements.**

Clean Verses Sterilized

Clean

Free of visible soil

Sanitize

To reduce the number of microorganisms to a safe level

Sterilized

To make free of microorganisms

Definition

Perishable Food

- Any food that will rapidly spoil.

Definition

Potentially Hazardous Food (PHF)

- Any food capable of supporting the rapid growth of bacteria.

Definition

Temperature Danger Zone (TDZ)

Temperature range at which bacteria multiply rapidly from 40 F to 140 F.

Safe Temperature

<u>Below</u> 40 F or <u>above</u> 140 F.

Definition

Foodborne Illness

Disease transmitted to humans by eating contaminated food.

Outbreak

Development of a foodborne illness by two or more people that ate a common food.

Definition

Foodborne Infection

Living microorganisms transmitted by food; grow and cause disease in humans.

Foodborne Intoxication

Microorganisms produce toxins in food which people then eat.

Definition

Cross-Contamination

Transfer of harmful micro-organisms from one food to another by means of foods or nonfoods such as utensils, equipment or human contact.

Definition

Bacteria

Single celled plants invisible to the naked eye.

Binary Fission

Reproductive method of bacteria; bacteria cells divide into two approximately equal parts.

Virus

Extremely small micro-organism; cannot grow in food, but may be transmitted by food.

Biological Agents

Bacteria

Viruses

Molds

Yeasts

Parasites

Bacteria

- Bacteria are single celled plants.
- Bacteria cause:
  - Foodborne Infection.
  - Foodborne Intoxication.
  - Food Spoilage.
- Bacteria can grow quickly.

Bacteria Growth Requirements

To grow rapidly bacteria must have:

Food

Water

Right Temperature
(between 40 and 140 degrees F)

Growth of Bacteria

- Bacteria reproduce by a process called binary fission.
- One bacterium can divide in two every 15 to 20 minutes.
- Bacteria take several hours to totally adjust to a new environment.

Growth of Bacteria

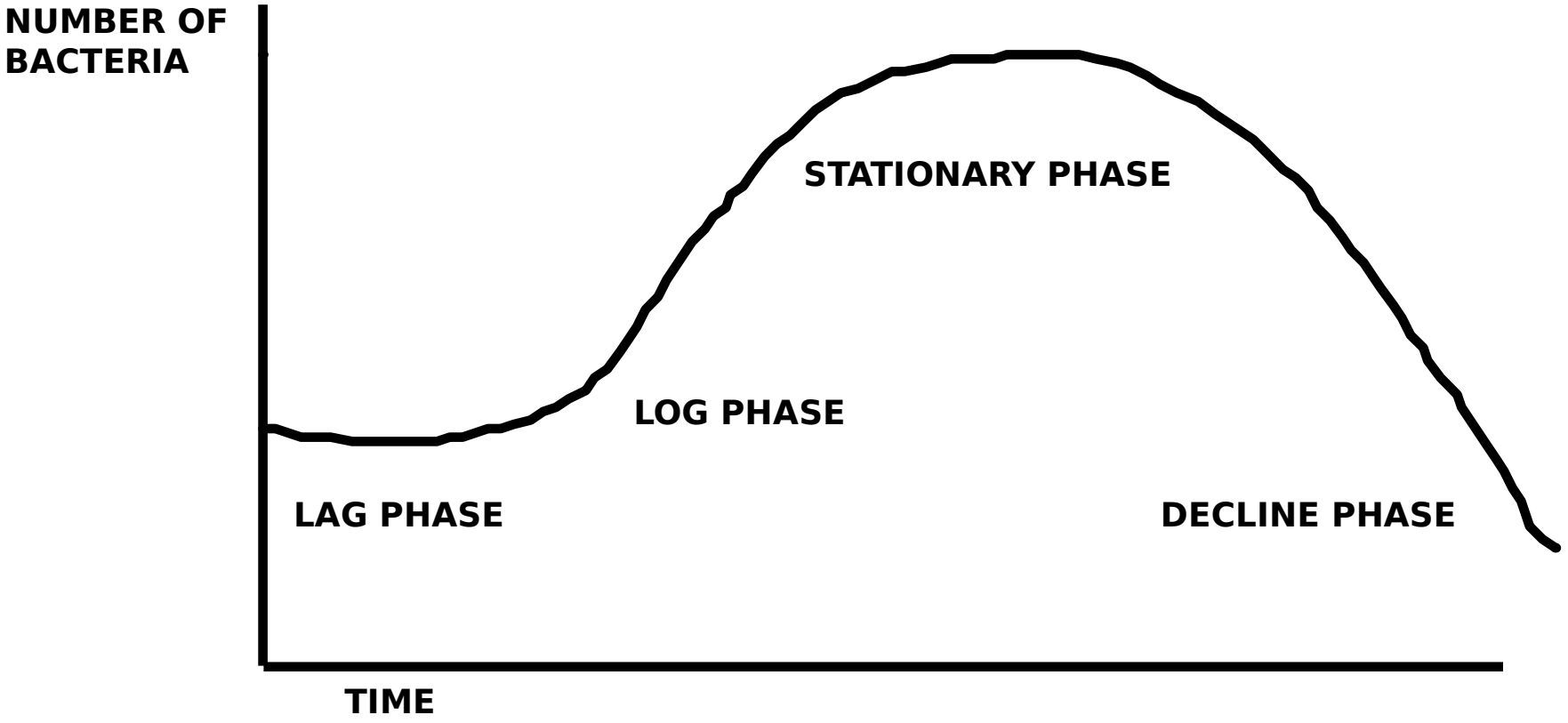
Time	Number of Bacteria
Start	1
15 Minutes	2
30 Minutes	4
45 Minutes	8
1Hour	16
2Hours	256
3Hours	4096
4Hours	65,536
5Hours	1,048,576
6Hours	16,777,216

Bacteria Spores

- Some bacteria form spores which make them resistant to high heat.

- These spores can withstand boiling for several hours.

Bacterial Growth Phases



Viruses

- **Viruses are the smallest of all living forms.**
- **They have no nucleus or cell wall.**
- **A virus reproduces by interfacing with the cells in the host.**

Viruses (cont.)

- Must have a host to reproduce.
- Viruses do not require potentially hazardous foods to survive.
- They generally require fewer organisms to make you sick; therefore it is easy to transmit viruses through water.
- Viruses can cause many diseases including vomiting and diarrhea and infectious hepatitis.

Fungus Family

MOLDS

YEASTS

Temperature Danger Zone (TDZ)

What is the temperature danger zo

* _____

TDZ

Temperature Danger Zone (TDZ)

What is the temperature danger zo

Bacteria multiply rapidly from 40 F to 1

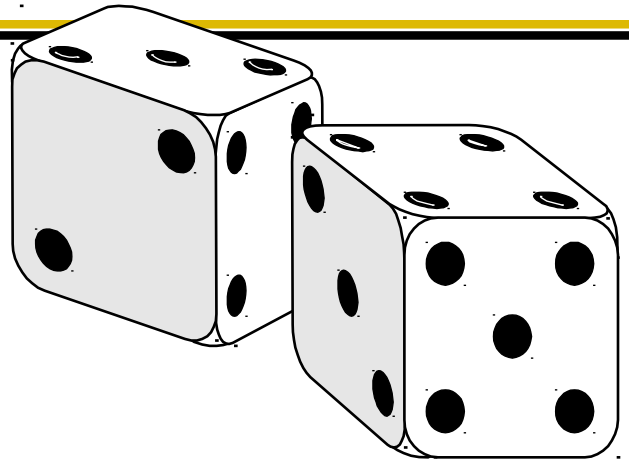
Safe Temperature

Below 40 F or above 140 F

Last,
but definitely n
least!

Wash Hands

- **At a minimum:**
  - **Before duty.**
  - **After using toilet.**
  - **After handling soiled or contaminated equipment or utensils.**
  - **After using any tobacco product.**
  - **After preparing one food item, but before preparing another.**
  - **After performing custodial duties including, handling garbage or other refuse.**



Don't gamble with your soldier's lives.
Practice sanitation at all times!!